



**BOSTON RESTAURANT WEEK  
SPECIAL DINE OUT MENU**

**ANTIPASTI \***

**Arugula Salad**

*Arugula with Beets, Goat Cheese, candied Walnuts, Red Onion, Cherry Tomatoes with Dijon-Mustard Vinaigrette; OR*

**BASILE BEETS**

*Marinated golden & red Beets, with Avocado hash, baby Arugula, roasted Pistachios & Champagne Vinaigrette, OR*

**Arancini**

*Risotto rice balls stuffed with mozzarella. Lightly fried and topped with Parmigiano Reggiano and Tomato confit; OR*

**Pomodoro Mozzarella Burrata**

*Homemade Burrata, served with Hothouse Tomatoes and Basil. Finished with Olive oil and Fig Balsamic reduction; OR*

**SECONDI \***

**Gnocchi alla Funghi**

*Homemade Potato Dumplings tossed with seasonal Mushrooms. Finished with a touch of Truffle Oil and Cheese; OR*

**Rigatoni Bolognese**

*"Best of Boston – Boston Globe" – Our # 1 selling dish*

*Homemade Rigatoni pasta tossed in a slow cooked sauce of Tomatoes, ground Sirloin and Red Wine  
Topped with shaved Parmigiano Reggiano; OR*

**Kabocha Squash Ravioli :**

*Roasted Squash stuffed with creamy Ricotta & Parmesan cheese, nutmeg & brown butter sauce  
Topped with Pistachios; OR*

**Fresh Salmon**

*Pan seared Salmon, served over Lentil Cake & Asparagus, finished with Brandy sauce; OR*

**Pollo Piccata**

*Chicken breast cutlets pounded thin and sautéed in a Lemon, white Wine &  
Butter sauce with Capers, Cherry Tomatoes, and fresh Garlic. Served with Linguini pasta*

**DOLCI \***

**Tiramisu**

*Freshly made from Mascarpone cheese, Coffee-soaked grand mariner Amaretti, OR*

**SPECIAL OPTIONS WITH ADDITIONAL CHARGE**

Replace the Secondi from the Dine Out Menu (above) with any of the following for a special upcharge - \$16

**BASILE Cioppino: \$16**

*A seafood medley of littleneck Clams, Mussels, Shrimp, seasonal white Fish or Swordfish  
Stewed in a lightly spicy white wine and Lemon broth with blistered Tomatoes, Garlic & fresh Basil*

**Beef Tenderloin: \$16**

*"A favorite of The Phantom Gourmet." An 8oz. center cut filet grilled to perfection and  
Finished with a Chianti veal demi glaze reduction. Served over a Potato Gratin Cake and sautéed Spinach*

**Lamb Chop: \$16**

*Served with Fingerling Potatoes and Sautéed Broccoli rabe, tossed Breadcrumbs. Finished with Basil Pesto sauce*

**SIDES - \$10**

*Yukon Potatoes, Broccoli Rabe, Asparagus, Spinach, Carrots, Brussels Sprouts, and Macaroni & Cheese*

**NOTES:**

\* FOR THE DINE OUT SPECIAL \$46 pp, SELECT ONE OF THE ITEMS FROM ANTIPASTI, SECONDI AND DOLCI  
ADDITIONAL DINE OUT ITEMS WILL BE CHARGED EXTRA: ANTIPASTI \$14; SECONDI - \$32; DOLCI - \$14

TAX (7%) AND TIPS ARE NOT INCLUDED. PARTY OF **FOUR & MORE** WILL BE CHARGED GRATUITY OF 20%

**Please notify your Server of any dietary restrictions or Allergies before placing your order**



## Suggested Wine Pairing <sup>(90)</sup>

**BASILE “Ad Agio” Montecucco Riserva *House Signature*** Tuscany, Italy (RP16)

100% Organic Sangiovese grapes: Aromas of dark-skinned berry & exotic spice

**Sauvignon Blanc, Cakebread *Premium*** Napa Valley, USA (WW210)

## Premium Red Wines

**Aglianico, “Kapnios” Masseria Frattasi** | 2017 | Campania, Italy (RP18) 140

**Amarone Classico, Della Valpolicella** | 2015 | Veneto, Italy (RP20) 140

**Amarone Riserva, Bennati Valpolicella** | 2012 | Veneto, Italy (RP22) 160

**Amarone, Farina** | 2017 | Veneto, Italy (RP24) 140

**Cabernet Sauvignon, Cakebread Cellars** | 2018 | Rutherford, CA (RP26) 180

**Cabernet Sauvignon, Jordan Winery** | 2016 | Anderson Valley, CA (RP28) 160

**Chianti Classico, Barone Ricasoli** | 2013 | Tuscany, Italy (RP30) 140

**Chianti Classico Riserva, Brancaia** | 2018 | Tuscany, Italy (RP32) 120

**Brunello di Montalcino, Innocenti** | 2015 | Tuscany, Italy (RP52) 160

**Brunello di Montalcino, Silvio Nardi** | 2015 | Tuscany, Italy (RP54) 140

**Barbaresco, Produttori del Barbaresco** | 2017 | Piedmont, Italy (RP64) 120

## BASILE Crafted Cocktails <sup>(18)</sup>



Dine out  
SPECIAL:

### PINK BUBBLES

#### SPICEY MARGARITA

*Kraken black Spiced Rum, mint cane syrup, and freshly squeezed Lime, topped with sparkling Soda*

#### EMPRESS AVIATION

*1908 Empress Butterfly Pea Blossom Gin, Maraschino Liqueur, freshly squeezed lemon juice with a Luxardo Cherry*

#### POMEGRANATE NIGHTS

*Bacardi superior, pomegranate liqueur, lime juice, cane syrup & fresh mint tossed with soda*

#### FIG BLESSINGS

*Black Fig Vodka, Cointreau, and freshly squeezed lemon juice shaken with sourced orange marmalade*

#### BOSTON CLASSIC

*Bulleit Rye Whiskey, with freshly squeezed lemon juice, and cane syrup topped with Grenadine  
Originated in Boston in 1898*

#### BASILE OLD FASHIONED

*Glendalough Whiskey over a muddled orange & cherry in our brown sugar Cinnamon simple syrup  
with a dash of orange bitters*

#### ESPRESSO MARTINI

*Tito's, Kahlua, Baileys, Frangelico with fresh Espresso*

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*Gratuity of 20% is added for party of 4 & more persons*